

BA'GHETTO

rome

"you shall not cook a lamb
in its mother's milk."

"לא תבשל גדי בחלב אימו."

TORAH (ESODO 23:19)

our tasting menus

old ghetto

Fried zucchini
and dried salted meat

Bucatini
Amatriciana style ⁽¹⁾
Kosher

Lamb chops
served hot
from the grill

Fried artichoke
Jewish style

Dessert of the day
⁽¹⁻³⁻⁵⁻⁶⁾

€ 50

veggie

Tunisian burik
and mixed dips ⁽³⁻¹¹⁾

Couscous
with vegetables ⁽¹⁾

Israeli salad

Dessert of the day
⁽¹⁻³⁻⁵⁻⁶⁾

€ 40

sinai

Mixed Southern ⁽¹⁻³⁻¹¹⁾
FALAFELS, MIXED DIPS
AND SIGARIM

Couscous ⁽¹⁻³⁾

Kebab*
SKEWERS OF MEAT
AND VEGETABLES

Tabule salad

Baklawa ⁽¹⁻³⁻⁵⁻⁸⁾
PUFF PASTRY, RAISINS,
ALMONDS AND HONEY

€ 50

appetizers

Jewish style artichoke ___ €6

Roman style artichoke ___ €6

Beef carpaccio with artichoke crudité ___ €16

Anchovies* and endive pie ⁽¹⁻⁴⁾ ___ €7

Fried zucchini ___ €6

Dried salted meat with Concia ___ €12

Vegetable Caponata in sweet and sour sauce ⁽⁸⁻⁹⁾ ___ €8

Lahmacun bread with minced meat and Tahini dip ⁽¹¹⁾ ___ €12

Falafels ⁽¹⁻³⁻¹¹⁾ ___ €6

Hummus dip ⁽¹¹⁾ ___ €6

Hummus dip with ground beef ⁽¹¹⁾ ___ €8

Mixed Kosher cold cuts ___ €16

Grandma Esther's meatballs ___ €12

Mixed Southern with Tabule salad ⁽¹⁻¹¹⁾ ___ €12

FALAFELS, HUMMUS/CHICKPEAS, TAHINI/SESAME
AND BABA GANOUSH/EGGPLANTS

Artichoke soufflé with crispy leek and truffle fondue ⁽⁶⁾ ___ €9

fried

Fried anchovies* and zucchini foil ⁽⁴⁾ ___ €14

Fried cod fillet* with
sweet and sour pepper sauce ⁽⁴⁾ ___ €9

Courgette flowers stuffed with cod* ⁽¹⁻⁴⁾ ___ €7

Battered vegetables ___ €7

Tunisian Burik ⁽³⁾ ___ €5

FRIED PUFF PASTRY WITH EGGS OR POTATOES

Mixed fried BaGhetto ⁽³⁻⁴⁾ ___ €16

COD FILLET*, COURGETTE FLOWER*,
ARTICHOKE JEWISH STYLE, BATTERED VEGETABLES

first courses

Bucatini Amatriciana style ⁽¹⁾___ €14

Spaghetti Carbonara style ⁽¹⁻³⁾___ €15

Rigatoni Gricia style with crispy artichokes ⁽¹⁾___ €14

Tonnarelli with artichokes and mullet roe ⁽¹⁻³⁻⁴⁾___ €15

Bombolotti pasta with oxtail stew ⁽⁹⁾___ €14

Fettuccine with white lamb ragu ⁽¹⁻³⁾___ €14

Ravioli with cod and roasted potatoes*
in cherry tomato sauce ⁽¹⁻³⁻⁴⁾___ €15

Agnolotti* with Bolognese sauce ⁽¹⁻³⁻⁹⁾___ €15

Gnocchi* with rocket, cherry tomatoes and pine nuts ⁽¹⁾___ €14

COUSCOUS

Classic couscous ⁽¹⁻⁹⁾___ €18
WITH MEAT, CHICKPEAS AND VEGETABLES

Bamia couscous ⁽¹⁾___ €18
WITH MEAT AND MIDDLE EAST VEGETABLES

Hraimi couscous ⁽¹⁻⁴⁾___ €18
WITH AMBERJACK FISH COOKED IN SPICY SAUCE

Veggie couscous ⁽¹⁾___ €16
HOT SALAD OF SPICY VEGETABLES

main courses

Baked lamb and potatoes ___ €28

Oven roasted veal breast ___ €26

Cod* Jewish style (4) ___ €19

Cod* Roman style (4) ___ €19

Ossobuco Roman style with peas ___ €24

Chicken schnitzel and French fries* ___ €18

Goulash BaGhetto style (9) ___ €19

Graffi Jewish style (9) ___ €19

LAMB CHEEKS WITH TOMATO SAUCE

Fillet of sea bass, artichokes and potatoes (4) ___ €25

Baked salmon and potatoes (4) ___ €24

entrails

Sautéed veal sweetbreads with artichokes ___ €22

Brain and artichokes fried in batter ___ €22

Sheep entrails with artichokes ___ €22

ANCIENT DISH

grilled

Lamb chops served hot from the grill ___ €26

BaGhetto's mix of grilled meat for 2 persons ___ €60

FRACOSTA, MERGUEZ SAUSAGE, LAMB RIBS,
CHICKEN PARGIOT, SHEEP SKEWERS, SHISH KEBAB*

Tomahawk steak ___ €8/hg

Beef entrecôte fillet ___ €28

Sliced steak with 4 peppers ___ €28

Beef fillet with double artichoke ___ €50

Beef tournedos BaGhetto style ___ €32

Kebab* with Tahini dip ___ €18

SKEWERS WITH SMALL PIECES OF MEAT AND VEGETABLES

Chicken skewers and potato chips* ___ €18

side dishes

Sautéed chicory__ €6

Sautéed chicory with mullet roe scales ⁽⁴⁾__ €10

Escarole sautéed with raisins and pine nuts__ €7

Puntarelle salad ⁽⁴⁾__ €7
WITH ANCHOVY* SAUCE

Baked potatoes__ €6

Tabule salad ⁽¹⁾__ €7
SEMOLINA, ONIONS, TOMATOES,
PARSLEY, LETTUCE AND CUCUMBERS

Israeli salad__ €7
GREEN SALAD, TOMATOES, CARROTS, ARUGULA AND CUCUMBERS

desserts

Homemade Tiramisù ⁽¹⁻³⁻⁶⁾__ €7
CREAM, COFFEE, COOKIES

Grandpa's cake ⁽⁸⁾__ €7
WITH CHOCOLATE CREAM

Chocolate crumble ⁽⁸⁾__ €7

Pistachio mousse ⁽¹⁻⁵⁻⁶⁾__ €7

Chocolate mousse ⁽¹⁻⁵⁻⁶⁾__ €7

Sour cherry tart__ €7

Fig and walnut tart ⁽⁸⁾__ €7

Baklawa ⁽¹⁻³⁻⁵⁻⁸⁾__ €7
PUFF PASTRY, ALMONDS, RAISINS, HONEY

Kunafa ⁽¹⁻³⁻⁸⁾__ €7
PHILLO PASTRY, PISTACHIO NUTS, ALMONDS, HONEY

Daily proposal
of homemade desserts;
ask our waiters

Bread__ €1,50

Beverages

Microfiltered sparkling/still mineral water __ €2,50

Acqua di Nepi or Ferrarelle __ €3,50
SPARKLING MINERAL WATER

Acqua Panna or Natia __ €3,50
STILL MINERAL WATER

Coke/Fanta/Sprite __ €3

Draft beer (20 CL) __ €5

Draft beer (40 CL) __ €7

Italian or international beer __ €6
(BOTTLE 33CL)

Maccabee beer (33 CL) __ €7

BaGhetto beer (33 CL) __ €8

Orange juice __ €5

Limonana __ €5
FROZEN MINT LEMONADE

Bitters

Kosher bitter __ €5

Arak (ANISETTE) __ €7

Limoncello __ €7

Grappa (CLEAR SPIRIT DISTILLED FROM GRAPES) __ €7

J&B whisky __ €7

Chivas whisky __ €7

Cafeteria

Espresso coffee __ €2

Cappuccino ⁽⁵⁾ __ €3,50
WITH SOY MILK

American coffee __ €4

Tea with fresh mint and peanuts ⁽⁸⁾ __ €2

Please be advised that the food we serve may contain one or more allergens, either as ingredients or as traces resulting from the manufacturing process. Ask our staff for further information.

(1) CEREALS AND DERIVATIVES; (2) SHELLFISH; (3) EGGS; (4) FISH; (5) PEANUTS; (6) SOY; (7) MILK; (8) NUTS; (9) CELERY; (10) MUSTARD; (11) SESAME; (12) ANHYDRIDE SULFUR AND SULFITES; (13) LUPINS; (14) CLAMS

BAGHETTO

ROME/MILAN/FLORENCE/VENICE

baghetto.com

THIS RESTAURANT DOESN'T SERVE MILK OR DAIRIES.